

ABSTRACT OF THE DISCLOSURE

A composition and process for improving the quality of raw food product such as seafood, meat and fowl including a treatment of a bath, rinse, ice blend, steam or spray for preparing the raw food product, such as fresh fish, meat or poultry or produce. Before the treatment is used, the raw product is cleaned in a conventional manner. The treatment composition is intended to clean, deodorize, and disinfect the raw food product. The present invention removes slime and odor from fresh fish in preparation for cooking, and further, disinfects the fish and other food product to be cooked in the event that harmful bacteria or other microbes reside on the raw fish, such as harmful microorganisms which may be a residue of polluted water from which the fish was taken, or may have originated from filthy food preparation facilities.